

Center for Meat Processing Technology

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Background

Established in 1991 for the development of new meat products and processing technologies.

FY94-95 Overview

Current

1994-95 Award	\$203,220
Matching Funds	\$783,821
Patents Pending	1
Patents Issued	2
License Agreements	0
Spin-off Companies	0
Companies Assisted	3
Industry Jobs	25
Center Jobs Created	11

Cumulative Accomplishments

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Awards	\$572,860
Matching Funds	\$1,266,661
Patents Issued	3
License Agreements	1
Spin-off Companies	0

Technologies

- Ultra-High Temperature (UHT) pasteurization of meat surfaces.
- Low-fat lamb chops, beef steaks, pork chops, and bacon.
- Processing technology to reduce fat content of raw meat.
- Processing technology to bond meat to bone.
- Combining UHT with electron beam radiation technology to produce sterile meat products.
- UHT pasteurization combined with High-Temperature Aging (HTA) to produce tender steaks and roasts from the cheaper, less tender primal cuts of beef carcasses.

Center Highlights

- A **license agreement** involving Bakker of Holland and Agri-Marketing of Woods Cross, Utah has been signed for the use of UHT processing and the marketing and sale of low-fat meat products in the European Economic Community countries.
- Agri-Marketing has an option to market UHT low-fat meat products in the US and Canada.
- A **license agreement** for South America and the Pacific Rim is expected to be signed with Boa Vista in Brazil.
- Estimated sales of UHT-processed meats sold by Bakker, Agri-Marketing, and Boa Vista is at least \$5 million.
- Center technology has led to the establishment of ConAgra, a federally-inspected production facility in Springville, Utah. It has seven to ten employees and is producing about 8,000 pounds of meat per day.
- **Two patents were issued** to the Center in fiscal year 1995 for UHT pasteurization of meat and meat products and the bonding of meat to bone.